

wagamama

sides

small plates with big taste. most people share three between two, alongside their main dish

- 104 edamame (vg)** 4.5
beans with salt or chilli-garlic salt
- 110 bang bang cauliflower (vg)** 5.25
crispy cauliflower, firecracker sauce, red + spring onion, fresh ginger, coriander
- 106 wok-fried greens (vg)** 4.75
tenderstem broccoli, bok choy, garlic + soy sauce
- 95 sticky miso corn (vg)** 5.25 **new**
corn on the cob pieces, sticky miso sauce, red chilli, sesame seeds
- 109 pickled okazu salad (vg)** 4.95 **new**
smashed cucumber chunks, pickled golden beetroot + mooli, red radish, chilli, sesame seeds, sesame oil, salad dressing
- 119 vegan chilli 'squid' (vg)** 6.75
lightly battered pulled king oyster mushrooms, shichimi, sticky dipping sauce with fresh chilli + coriander
- 120 sticky vegan 'ribs' (vg)** 6.5
mushroom + soya protein 'ribs', sweet + spicy sticky sauce, sesame seeds, spring onion

- ssambap** **new**
korean wraps with baby gem lettuce, pickled asian slaw, spicy kimchee sauce, red chilli
- 97 turmeric + ginger chicken** 5.75
- 98 tempeh (vg)** 5.75

- hirata steamed buns** 6.25
two fluffy asian buns

- 115 pork belly**
panko apple, sriracha, vegan mayonnaise, coriander
- 114 mixed mushrooms (vg)**
panko aubergine, vegan mayonnaise, coriander
- 113 korean barbecue beef** **refreshed**
red onion, asian slaw, sriracha vegan mayonnaise



115

(v) vegetarian (vg) vegan
‡ may contain shell or small bones

BOLTON-M22 TRIAL-JULY21-01

- 96 prawn kushiyaki** 6.75
skewered grilled prawns, lemongrass + chilli marinade, caramelised lime
- 94 tama squid** 7.25
crispy fried creamy squid balls, okonomiyaki sauce, vegan mayonnaise, seaweed, bonito flakes
- 103 ebi katsu** 6.95
prawns in crispy panko breadcrumbs, coriander, fresh lime, chilli + garlic dipping sauce
- 107 chilli squid** 6.95
crispy fried squid, shichimi spice, chilli + coriander dipping sauce
- chicken yakitori**
marinated chicken skewers
- 27 spicy teriyaki** 6.95
spring onion, shichimi
- 108 miso glazed** 6.95 **new**
coriander cress, sesame seeds



95

- gyoza**
five dumplings packed with flavour
- steamed**
served grilled with dipping sauce
- 101 yasai | vegetable (vg)** 5.95
- 100 chicken** 6.25
- 105 pulled pork** 6.25
- fried**
served with dipping sauce
- 99 duck** 6.25

- extras**
tasty additions to your meal

- 304 japanese pickles (vg)** 1
- 303 chillies (vg)** 1
- 302 miso soup, japanese pickles (vg)** 1.95
- 305 tea-stained egg (v)** 1
- 306 kimchee (vg)** 1 **refreshed**
spicy fermented cabbage + radish with garlic



63

summer noodles

light + refreshing salad bowls, glass noodles with crisp vegetables and asian-style dressings

- hiyashi bowls**
refreshing glass noodles, turmeric roasted cauliflower, tofu + edamame guac, pickled slaw, sliced radish, fresh coriander + chilli, sesame seeds, white dressing
- 63 teriyaki chicken** 11.75
- 65 miso mixed vegetable (vg)** 11.25
- 64 teriyaki shredded duck ‡** 12.75
- harusame salad**
glass noodles, peashoots, edamame, adzuki beans, red radish, pickled asian slaw, tamari soy dressing, mint, sliced chillies, coconut thai sprinkle
- 60 salmon ‡** 11.25 **62 tofu (vg)** 9.75

teppanyaki

noodles sizzling from the grill, turned quickly to remain soft and keep the vegetables crunchy

- teriyaki soba**
thin noodles, curry oil, mangetout, bok choy, red + spring onion, chilli, beansprouts, teriyaki sauce, coriander, sesame seeds
- 45 sirloin steak** 14.95 **46 salmon ‡** 13.95
- 44 ginger chicken udon** 10.95
thick noodles, mangetout, egg, chilli, beansprouts, red + spring onion, pickled ginger, coriander
- yaki soba**
thin noodles, egg, peppers, beansprouts, white + spring onion, fried shallots, pickled ginger, sesame seeds
- 40 chicken + prawn** 10.25 **41 yasai | mushroom (v)** 9.25
- pad thai**
rice noodles, amai sauce, egg, beansprouts, leeks, chilli, red + spring onion, fried shallots, mint, coriander, fresh lime
- 48 chicken + prawn** 11.25 **47 yasai | tofu (v)** 10.25
- 42 yaki udon** 10.95
thick noodles, curry oil, chicken, prawns, chikuwa, egg, beansprouts, leeks, mushrooms, peppers, fried shallots, pickled ginger, sesame seeds



45

kokoro bowls

'kokoro' means 'spirit, heart + mind'.
the bowl to feed your soul

- 85 spicy miso mackerel ‡** 15.25 **new**
mackerel fillets in spicy kimchee sauce, sweet potato, tenderstem broccoli, bok choy, shitake mushrooms, kimchee fried brown rice, chilli, ginger, coriander cress.
- 66 yasai niji salad (vg)** 10.5 **new**
glass noodles, pickled golden beetroot + mooli, smashed cucumber, tenderstem broccoli, red pepper, asparagus, beansprouts, asian slaw, kimchee, coriander, sesame seeds, coconut thai sprinkle, sesame oil, kimchee mayonnaise
- 78 naked katsu** 10.75
grilled curried chicken, brown rice, edamame beans, shredded carrots, dressed mixed leaves, japanese pickles, side of katsu curry sauce
- 230 shu's 'shio' chicken** 10.95
shu han lee collaboration
turmeric, garlic + ginger marinated chicken, roasted and served on a bed of coconut + lemongrass dressed rice, pickled slaw + radish, chilli, coriander, caramelised lime

- sosogu miso udon** **new**
udon noodles, bok choy, asparagus, curly kale, red pepper, beansprouts, red chilli, coriander cress, coconut thai sprinkle, sesame oil, hot miso stock on the side for pouring.

- 32 chicken** 12.95 **33 tempeh (v)** 11.95



32

ramen

fresh noodles in steaming broth,
topped with meat or vegetables

- 30 tantanmen beef brisket** 13.75
korean barbecue beef, half a tea-stained egg, menma, kimchee, spring onion, coriander, chilli oil, extra rich chicken broth
- 35 miso-glazed cod ‡** 14.25
with bok choy, menma, spring onion, chilli oil, light vegetable broth
- 34 chilli prawn + kimchee ‡** 12.25
marinated tail-on prawns, beansprouts, spring onion, kimchee, fresh lime, coriander, spicy vegetable broth
- chilli**
red + spring onion, beansprouts, coriander, fresh lime, spicy chicken broth
- 24 sirloin steak** 13.75 **25 chicken** 11.95
- 23 kare burosu (vg)** 11.75
shichimi-coated silken tofu, grilled mixed mushrooms, seasonal greens, carrot, chilli, coriander, udon noodles, curried vegetable broth
- 31 shirodashi pork belly** 11.25
slow-cooked with seasonal greens, menma, spring onion, wakame, half a tea-stained egg, rich chicken broth with dashi + miso
- 20 grilled chicken** 10.25
marinated chicken, seasonal greens, menma, spring onion, rich chicken broth with dashi + miso

scan
to
pay



79

curry

with a fresh twist, cooked patiently to infuse flavour,
ranging from mild + fragrant to seriously kicking

- raisukaree**
mild + citrusy, coconut, mangetout, peppers, red + spring onion, sesame seeds, chilli, coriander, fresh lime, white rice
- 79 prawn** 13.95 **75 chicken** 12.95 **76 tofu (vg)** 11.95
- firecracker**
bold + fiery, mangetout, red + green peppers, onion, hot red chillies, sesame seeds, shichimi, fresh lime, white rice
- 93 prawn** 13.25 **92 chicken** 12.25 **91 tofu (vg)** 11.25
- kōbashi** **new**
turmeric cauliflower, roasted butternut squash, tenderstem broccoli, mangetout, red onions, aromatic green curry sauce, red chilli, ginger, coriander cress, chilli oil, side of white rice
- 18 pan-fried hake ‡** 15.25 **19 tempeh (vg)** 14.25
- 1171 vegatsu (vg)** 10.75
seitan in crispy panko breadcrumbs, aromatic katsu curry sauce, sticky white rice, side salad, pickled red onion
- katsu**
aromatic katsu curry sauce, chicken or vegetables in crispy panko breadcrumbs, sticky white rice, side salad, japanese pickles
- 71 chicken** 10.75
- 72 yasai | sweet potato, aubergine, butternut squash (vg)** 9.75

make your katsu **hot** for 20p

donburi

a big bowl of rice, topped with your choice
of protein and crunchy vegetables

- teriyaki**
teriyaki sauce, shredded carrots, seasonal greens, spring onion, sesame seeds, side of kimchee
- 69 beef brisket** 11.75 **70 chicken** 10.75
- 84 no duck donburi (vg)** 11.25
shredded seitan + shitake mushrooms in a cherry hoisin sauce, edamame beans, kimchee, cucumber, spring onion, chillies, coriander, sesame seeds, brown rice
- 89 grilled duck ‡** 14.75
shredded in spicy teriyaki sauce, carrot, mangetout, sweet potato, red + spring onion, fried egg, cucumber, side of kimchee



refreshing juices

our range of refreshing, vibrant juices are packed full of raw power. pressed, pulped + poured to tune up your immunity

regular 3.95 large 4.95

711 add a fermented plum + apple cider vinegar shot for £1 **new**



05 high five
melon, pineapple,
lemon, apple, orange



15 up-beet (vg)
beetroot, red pepper,
cucumber, ginger, apple



11 positive (vg)
pineapple, lime, spinach,
cucumber, apple



14 power (vg)
spinach, apple,
fresh ginger



03 orange
orange juice,
pure + simple

soft drinks (vg)

- 705 coke 2.95*
- 705 diet coke | coke zero 2.85
- 708 sprite 2.85
- 714 cloudy lemonade reg 2.6 | large 2.95
- 710 peach iced tea reg 2.6 | large 2.95
- 701 | 703 still water reg 2.25 | large 4.25
- 702 | 704 sparkling water reg 2.25 | large 4.25

*includes sugar tax levy

mindful drinks (vg)

refreshing + flavourful

- 608 hitachino nest japan 330ml 4.95
low alcohol, yuzu ginger non-ale 0.3%
- 689 ginger no-jito 3.95
alcohol-free, zingy sparkling cold
pressed ginger, coriander seed syrup,
fresh mint, lime



689

cider (vg)

- new**
- 603 east by south east cider
london 330ml 5.25

hawkes collaboration

crisp cider crafted
from fuji, gala + bramley
surplus supermarket
apples



beer

crafted to complement the flavours of asia.
big bottles are good for sharing

- 626 | 627 asahi draught japan (vg) half pint 2.95 | pint 5.25
- 601 | 602 asahi japan (vg) 330ml 4.25 | 660ml 7.25
- 613 | 614 singha thailand 330ml 4.25 | 630ml 7.25
- 606 lucky buddha china (vg) 330ml 4.25



601



606

wine • refreshed •

all wine available in 125ml glass

red

merlot

750ml 19.95 | 250ml 7.35 | 175ml 5.75

malbec portillo (vg)

750ml 21.95 | 250ml 8.25 | 175ml 6.25

white

pinot grigio

750ml 18.75 | 250ml 6.95 | 175ml 5.35

marlborough sauvignon blanc

750ml 24.75 | 250ml 9.35 | 175ml 6.95

rosé

pinot grigio blush

750ml 19.75 | 250ml 7.25 | 175ml 5.75

sparkling

prosecco

villa domiziano spumante brut (vg)

750ml 25.25 | 125ml 4.95

house wines 750ml 15.95

please ask a team member about our
selection of red + white house wines

gin + sake (vg)

crafted from authentic japanese
ingredients

504 roku tonic 7.25

japanese craft gin made using cherry
blossom, yuzu peel + sencha tea. garnish
of fresh lime + ginger. served with franklin
+ sons natural tonic water

513 jinzu tonic 6.95

british gin mixed with the japanese
flavours of cherry blossom, yuzu + sake.
garnish of fresh lime + ginger. served
with franklin + sons natural tonic water

484 sho chiku bai 125ml 3.75

japan's national drink, brewed from rice.
mild but complex



484

tea (vg)

loose leaf, flowering and fresh.
served in an individual tea infuser

782 ginger + lemongrass tea 2.5

zesty, warming + fragrant

784 fresh mint tea 2.5

fresh mint leaves. pure + simple

781 jasmine flowering tea 2.95

flowering lily + jasmine green tea

771 green tea free

desserts

something sweet but different. a selection
of desserts inspired by the flavours of asia

142 banana katsu (vg) 6.25

banana in crispy panko breadcrumbs. miso caramel
ice cream, toffee sauce

129 smoked chocolate caramel cake (v) 6.25

smoked chocolate mousse, salted caramel, crushed
biscuits, chocolate fudge brownie, chocolate ganache,
vanilla ice cream

131 white chocolate + ginger cheesecake (v) 6.25

with toffee sauce

134 chocolate orange cake (vg) 6.25

flourless chocolate orange cake, miso caramel ice
cream, chocolate sauce, fresh mint



134

ice cream

125 chocolate + cherry kefir ice cream 4.5 **new**

with fresh mint

126 yuzu + orange kefir ice cream 4.5 **new**

with fresh mint

140 coconut reika ice cream (vg) 4.5

with coconut flakes + passion fruit sauce

128 miso caramel ice cream (vg) 4.5

with toffee sauce + fresh mint



126

allergies + intolerances if you have a food allergy, intolerance or sensitivity, please let your server know every time you visit, before you order. the manager on duty will personally take and deliver your order, whilst the kitchen manager will personally prepare your food as you require. this may mean that your meal may take a little longer than normal to prepare, whilst we take every care to prevent cross-contamination. please note, we cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where these ingredients are present. **please note** whilst we take care to remove any small bones or shells from our dishes, there is a small chance that some may remain. our staff receive 100% of tips

main menu nutritional information can be
found at wagamama.com/our-menu

at wagamama, we like to offer choice + variety. we have a dedicated vegan menu
+ non-gluten menu and a kid-friendly menu, perfect for our little noodlers